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Standards for Judging Fruits



Approved by The Ontario Fruit Growers'
Association for Trial in the Year 1911.

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1911

STANDARDS FOR JUDGING FRUITS, APPROVED BY THE ONTARIO FRUIT GROWERS' ASSOCIA- TION FOR TRIAL IN THE YEAR 1911.

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H. S. PEART (deceased),
W. H. BUNTING.

APPLES AND PEARS.

Single Plates:

Form.	15
Size.	15
Colour.	25
Uniformity.	25
Freedom from Blemish.	20
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	100

PEACHES.

Single Plates:

Form.	15
Size.	20
Colour.	25
Uniformity.	20
Freedom from Blemish.	20
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	100

PLUMS.

Single Plates:

Form.	10
Size.	25
Colour.	15
Uniformity.	25
Freedom from Blemish.	25
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CHERRIES.

Single Plates:

Form.	10
Size.	20
Colour.	20
Uniformity.	25
Freedom from Blemish.	25
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	100

SEEDLINGS AND "ANY OTHER VARIETY."

Single Plates:

Form.	15
Size.	15
Colour.	20
Uniformity.	10
Freedom from Blemish.	10
Quality and Texture.	25
Season.	5
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	100

GRAPES.

Single Plates:

Form of Bunch.	10
Size of Bunch.	15
Size of Berry.	10
Colour.	10
Bloom.	5
Freedom from Blemish.	20
Quality.	25
Firmness.	5
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	100

COLLECTIONS OF APPLES, PEARS, PLUMS,
PEACHES, CHERRIES AND GRAPES.

On Plates:

Form.	10
Size.	10
Colour.	15
Uniformity.	10
Freedom from Blemish.	20
Quality.	10
Commercial Value.	10
Nomenclature.	5
Arrangement.	5
Season.	5
	<hr/>
	100

BARRELS: APPLES.

Fruit:

Size.	10
Colour.	20
Uniformity.	15
Freedom from Blemish.	15
Texture and Flavour.	15
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	75

Package:

Material.	4
Finishing.	6
	<hr/>
	10

Packing:

Facing.	6
Tailing.	2
Racking.	3
Pressing.	4
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	15
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	100

BOXES: APPLES, PEARS, PEACHES.

Fruit:

Size.	10
Colour.	20
Uniformity.	15
Freedom from Blemish.	15
Texture and Flavour.	15

75

Package and Packing:

Material.	3
Finishing.	4
Fulness or Bulge.	4
Solidity or Compactness	5
Attractiveness and Style of Pack.	5
Alignment.	4

25

100

EXPLANATION OF TERMS—FRUIT.

Arrangement.—Taste and skill in staging so as to attract attention and add to the general appearance of the exhibit.

Colour.—Bright, clear, well developed colour, characteristic of the variety.

Commercial Value.—Standard, known market varieties, as grown in and suited to the district, preferred.

Form.—In all cases, except seedlings, refers to the normal type or shape of the variety, but in the case of seedlings it refers to shape as desired in a commercial variety. A roundish apple is of the most desirable shape, and oblate and oblong apples least desirable

Freedom from Blemish.—Any injury by insects, fungus, bruises, loss of stem, or other cause, lessening the value or appearance of the exhibit shall be called a blemish.

Nomenclature.—Exhibits must be correctly named according to the nomenclature adopted by the Society, Association or Exhibition at which they are shown. The use of the standard of nomenclature adopted by the American Pomological Society is recommended to such bodies.

Polishing.—Fruit on exhibition shall have as much of the natural bloom as possible. Judges should discourage polishing.

Quality and Texture.—To be considered in collections, seedlings, new varieties on trial, or other sorts in competition.

Season.—In collections it is desirable to have as long a season as possible represented by the varieties shown. Varieties past condition shown for the purpose of lengthening the season will not, however, score as high as apples in condition though of later season.

Size.—While size in some cases indicates care and skill in production, it is not usually found with the highest colour and with freedom from blemishes; and as large size is not as important as high colour and freedom from blemishes, the largest fruit should not take the first prize unless it is equal or better in other respects than those in competition with it.

Uniformity.—Specimens should be as nearly alike in size, form and color as possible.

EXPLANATION OF TERMS—PACKING AND PACK-
AGES.

Alignment.—Alignment refers to the rows of fruit in the box—the straighter and more regular the rows the better is the alignment.

Attractiveness and Style of Pack.—When the box is opened the fruit should look attractive. The skill and good taste of the packer is shown in the appearance of the fruit and the style of the pack. There are many styles of pack, but the one should be used which lends itself best to the variety and size of fruit packed. The diagonal pack with solid sides is preferred. The fruit should be as nearly alike in size and colour as possible. The box also should be clean and attractive looking.

Bulge.—A bulge or swell in the top row of fruit is necessary in order to ensure the fruit carrying well. Before the top is put on there should be a bulge of one and one-half inches in the centre of the top row and the fruit should be one-quarter of an inch above the top of the box at the ends. When the cover is on there should be a bulge of three-quarters of an inch at the centre, at both top and bottom.

Facing.—When facing a barrel, or when beginning to pack a barrel, the apples for the first row should be put carefully in with the stem end down, the stems having been first cut off so that they will not injure the fruit when pressed. If slightly smaller apples are

used in the outside rows and larger ones in the centres it improves the appearance of the face. A second row is now put in, in the same manner as the first, and these apples should be arranged so they will show through the spaces between those in the first row. These two rows constitute the face of the barrel. The fruit used for the face should fairly represent the fruit throughout the barrel, but the apples in these two rows should present as attractive an appearance as possible. The law in regard to facing, as defined in the Inspection and Sales Act, is as follows: "No person shall sell or offer, expose, or have in his possession for sale any fruit packed in any package in which the faced or shown surface gives a false representation of the contents of such package, and it shall be considered a false representation when more than fifteen per centum of such fruit is substantially smaller in size than, or inferior in grade to, or different in variety from, the faced or shown surface of such package." Apples in barrels for exhibition should be packed as required by law.

Finishing.—By finishing is meant the heading, lining, cleating and marking of the box or barrel. The heads of the barrel should fit snugly into the chine. For barrels, six rosinced nails in each head are usually sufficient. They should be skilfully driven through them and through the top or bottom into the ends of the box. The sides of the boxes should be nailed with four nails at each end of each side of the box. The nails used should not be smaller than those known as five-penny.

Marking.—The marking of barrels and boxes should be distinct and attractive. It should comply with the regulations of the Inspection and Sales Act, which call for the initials of the Christian names of the packer, his surname, and his address; the name of the variety of fruit, and the designation of the grade, whether it be "Fancy," "No. 1," "No. 2," or "No. 3." Such mark may be accompanied by any other designation of grade or brand if that designation or brand is not inconsistent with, or marked more conspicuously than, the one of the said four marks which is used on the said package."

Material for Barrels.—The standard barrel must be large enough to contain at least 96 quarts of fruit. Smaller barrels should not be exhibited. The barrel in general use in Ontario has staves 30 inches in length. In Nova Scotia the staves are 28 inches long. The dimensions called for in a standard barrel of minimum size are: Between heads, $26\frac{1}{2}$ inches wide, inside measurement; head diameter, 17 inches, inside measurement; middle diameter, $18\frac{1}{2}$ inches, inside measurement. The barrel generally used in Ontario is $27\frac{1}{2}$ inches between the heads, 17 inches in diameter at the head, and with a middle diameter at the bilge of $19\frac{1}{2}$ inches. A good barrel should have sixteen staves with $\frac{9}{16}$ jointing, cut five to two inches and averaging four inches in width at the bilge, and be free from large knots or shakes. The head should not be less than one-half an inch in thickness, dressed clean and sound. The hoops should be about $1\frac{3}{8}$ inches in width and eight in number. The barrel should be new and clean.

Material for Boxes.—The box should be made of material strong enough to withstand handling in transportation. The heads or end pieces should be each of one piece of wood and not less than three-quarters of an inch thick. The sides also should be each of one piece and not less than three-eighths of an inch thick. The top and bottom boards may be of one or two pieces, preferably two, but not more than one-quarter of an inch in thickness. They must be thin, so that they will bend readily when the box is closed. There should be two cleats each for the top and bottom. Dove-tailed boxes are not desirable. The standard box must be used. This is 10 inches deep, 11 inches wide, and 20 inches long, inside measurement.

Pressing.—Apples are often over-pressed. If the barrel is racked well there need not be much pressing. The proportion of fruit that is injured by pressing will be evident when the barrel is opened. The less fruit that has been injured by pressing the better the barrel has been packed, provided, always, that the pressing given has been sufficient to secure the required firmness. Barrels loosely packed frequently show more injury to the fruit through shaking than barrels over-pressed.

Racking.—All barrels of apples should be racked when being packed, so that the fruit will settle, and the packer thus be able to tail his barrel so that the fruit will carry well. When the barrel is opened the fulness or slackness will indicate how well the fruit has been racked. Over-pressed fruit is usually found when apples have not been racked well.

Solidity.—This may also be expressed by the terms firmness and compactness. The more solid the pack the better the fruit will carry.

Tailing.—By tailing is meant the putting and placing of the last fruit into the barrel. All that is necessary in good tailing is to have the surface as level as possible with the stem end down when the apples are pressed. The care in tailing will be known when the barrel is open by the manner in which the fruit has been bruised when pressing.

W. T. MACOUN,
Chairman of Committee.



Ontario Fruit Growers' Association

1911.

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